



Mobile Food Type II (Previously Known as Pushcart)

Definition

“Mobile Food Type II” means a food establishment that dispenses food that requires limited handling and preparation.

Common Businesses that are permitted as Mobile Food Type II

- ◇ Hot Dog Carts
- ◇ Coffee Carts
- ◇ Shaved Ice Carts
- ◇ Kettle Corn Carts

Additional permit requirements

The Type II is limited to assemble-serve, heat-serve and/or hold-serve operations. For example, you plan to purchase commercially processed BBQ from the store, you may open the commercially processed food, reheat it, place it on a bun, and serve it to the customer from the unit.

If you plan to commercially process your own food item (e.g. make BBQ from raw meat) you must obtain a food production (Food Processor) permit (or equivalent) to process the food at a fixed establishment. No raw animal food shall be prepared for service from the cart without a food production permit or equivalent.

All produce must be purchased commercially pre-washed or be washed in advance at a permitted food establishment/commissary.

All time/temperature control for safety foods shall be prepared on the same day of sale or service. Time/temperature control for safety foods shall not be held over from a previous day's operation unless otherwise approved by the Department.

All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.



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Food Establishments



Public Accommodations



Pet Shops/Groomers



School Grounds

Plan review submittal requirements

If the cart/unit has had a permit in Maricopa County within the 3 years then a plan review is not needed, provided the cart/unit has not been modified.

If the cart/unit is custom built or if it has not had a permit in Maricopa County, then the following will need to be provided for review to the Department:

- ◇ Complete set of plans to scale that are legible on 8.5"X11" paper
- ◇ Plan Review Fee (\$45/unit—standard review; \$90/unit—expedited review)
- ◇ Top View Layout/Equipment
- ◇ Side View Plumbing Schematic
- ◇ Proposed Menu (describe concepts)
- ◇ Food Processor Permit (if applicable)
- ◇ Fresh Water Tank Dimensions (5 - gallons)
- ◇ Waste Water Tank Dimensions (15% greater than the fresh water tank)
- ◇ Hand Wash Sink Dimensions (9" x 9" x 5")
- ◇ Combination mixing faucet of hot & cold water at the sink
- ◇ Fresh Water inlet at least ¾ inch
- ◇ Waste Water drain valve greater than 1 inch
- ◇ If adding a 3-compartment sink
 - ◇ 30-gallon fresh water tank
 - ◇ 6-gallon basin capacity
 - ◇ Minimum flow rate of ½ gallon per minute
 - ◇ Water temperature at least 100°F
 - ◇ 2-integral metal drain boards that are sized at least at 144 square inches
 - ◇ Waste water tank 15% greater than the fresh water tank
- ◇ All plumbing connections shall be different sizes
- ◇ Waste water tank on drain at lowest point of tank
- ◇ Water continuous & evacuated by opening valve
- ◇ Tanks fill connection at top or higher point
- ◇ NSF or FDA approved water hose (food grade)
- ◇ Water Heater or other approved hot water source
- ◇ Quick-Disconnect design (sewer & potable water)
- ◇ Design & Construction Materials used
- ◇ Food Contact Surface Materials
- ◇ Food Protection, Sneeze-Guards
- ◇ Storage Equipment/Steam Table
- ◇ All Equipment NSF/ANSI approved
- ◇ Lighting (50-ft candles)

Note: Once the plans have been reviewed, a stipulation approval letter will be sent to you and detail any modifications/additional information that may be required. Once all items have been received, an inspection can be scheduled at the Mobile Food/Special Events office.



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Prior to the issuance of the permit, the inspector will verify construction of unit/cart meets code requirements in addition to reviewing/verifying the following have been provided:

- ◇ Business Name on 2 sides and rear (3" high x 3/8 wide)
 - ◇ If owner has more than one permitted unit, each unit must bear a unique identifier (e.g. Ice Cream Cart #1, etc.)
- ◇ Commissary Agreement
- ◇ Toilet Use Agreement
- ◇ Route Sheet/Location of Operation
- ◇ Certified Manager Certificate
- ◇ Thermometers
- ◇ Generators/Power Source
- ◇ Pictures of unit

Requirements for newly constructed carts/units or those that have not been permitted within last 3 years in Maricopa County

- ◇ Complete Application
- ◇ Business Name on 2 sides and rear (3" high x 3/8 wide)
 - ◇ If owner has more than one permitted unit, each unit must bear a unique identifier (e.g. Ice Cream Cart #1, etc.)
- ◇ Non-food contact surfaces (floors, walls, ceilings) shall be smooth, easy to clean, durable and non-absorbent surfaces.
- ◇ All equipment shall be commercially and NSF/ANSI approved; provide specification sheets for equipment
- ◇ Proposed Menu
- ◇ Commissary Agreement
- ◇ Route Sheet/Location of Operation/Farmers' Market Calendar
- ◇ Certified Food Manager Certificate

Inspection information

- ◇ Inspections are conducted at the Mobile Food/Special Events Office
 - ◇ Appointments may be scheduled between 8AM-11AM, Monday – Friday
 - ◇ Inspections are conducted (without appointment) between 12PM-5PM
- ◇ A permit will be issued once all items have been verified and approved for use.

Permit renewal information

- ◇ Renewals are done at the Mobile Food/Special Events Office
 - ◇ Appointments may be scheduled between 8AM-11AM, Monday – Friday
 - ◇ Inspections are conducted (without appointment) between 12PM-5PM
- ◇ The following must be brought to office for renewal:
 - ◇ Permitted cart/unit
 - ◇ Commissary Agreement
 - ◇ Route Sheet/Location of Operation/Farmers' Market Calendar
 - ◇ Thermometers
 - ◇ Generators/Power Source
 - ◇ Updated menu



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Permit fees

- ◇ Permits are issued for 1 year
 - ◇ 1 year - \$240

Mobile Food/Special Events Office

1645 E. Roosevelt Street

Phoenix, AZ 85006

602.506.6872



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Plan Submittal Example

Menu:

- ◆ Hot dogs w/ condiments (onions, tomatoes, relish, ketchup, mustard, and canned beans)
- ◆ Soda, Bottled water
- ◆ Prepackaged Soda, Chips, Candy

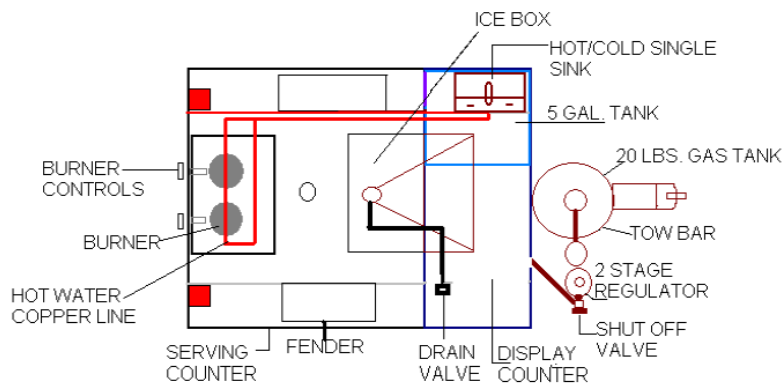
Finish Schedule:

- ◆ D.O.T approved towable trailer
- ◆ Body size: W 40" x L 40" x H 56"
- ◆ Stainless steel cart with welded aluminum frame
- ◆ Single compartment hot & cold water sink with dimensions of W 9" x L 9" x H 5"
- ◆ 5 gallon potable water tank, 7 gallon waste water tank
- ◆ Three 1/3 pans 6" deep (NSF approved)
- ◆ Large ice box for sodas – insulated.
- ◆ One 20 lbs propane gas cylinder with O.P.D.
- ◆ Two burner stove with adjustable controls
- ◆ Two stage regulator with shut off valve



*Example
Only*

MODEL 2000 VENDING CARTS INTERNATIONAL



Picture compliments of
Vending Carts International

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